SMALL BITES

CHEESY GARLIC BREAD (V) 15
add bacon +3

BBQ LAMB RIBS 24
smokey BBQ glaze, salsa verde (lg)

LEMON PEPPER CALAMARI 22
rocket, aioli, lemon, (lgo, i)

LOADED FRIES 19
chilli beef, bacon, jalapeños, cheese, spring onion (vo)

CHORIZO EMPANADAS (2) 23
chimichurri, pico de gallo

GLAZED BUFFALO WINGS 19
choice of Frank's RedHot, honey soy or smokey BBQ sauce, dill pickle

JALAPEÑO POPPERS 16
sriracha aioli (v)

POPCORN CHICKEN 19
sriracha aioli

BÁNH MÌ PORK BELLY SLIDERS 24
chicken pâté, cucumber, pickled veg, chilli, coriander, hoisin

12" PIZZAS

GLUTEN FREE BASE +3 | VEGAN CHEESE +3

CHORIZO & PRAWN 29
Spanish onion, zucchini, feta, mozzarella, chilli (i)

SMOKEY BBQ 28
slow cooked beef, bacon, Spanish onion, mozzarella, smokey BBQ sauce

CHICKEN AND MUSHROOM 27
red peppers, spinach, red onion, napoli, mozzarella, chimichurri mayo

KINGS MARGHERITA 26
campari tomatoes, oregano, pesto, basil, semi dried tomatoes, buffalo mozzarella (v, n)

10% surcharge applies on Sundays.
15% surcharge applies on public holidays.

THE KING CLASSICS

CHICKEN PARMA 30
napoli, ham, mozzarella, chips, salad, tomato sauce

CHICKEN SCHNITZEL 29
chips, salad, choice of sauce: peppercorn, mushroom or gravy

STEAK SANDWICH 30
porterhouse steak, bacon, cheese, lettuce, tomato, onion rings, BBQ sauce, aioli, chips, tomato sauce
add egg +3

FISH & CHIPS 29
beer battered barramundi, chips, salad, lemon, tartare (lgo, i)

LEMON PEPPER CALAMARI 29
chips, salad, lemon, aioli (lgo, ld, i)

KING BURGER 28
beef patty, bacon, cheese, lettuce, tomato, pickles, BBQ sauce, aioli, chips, tomato sauce
add egg +3

SALADS

CHICKEN +5 | BEEF STRIPS +6 | PRAWNS +6

ROAST PUMPKIN & HALLOUMI 24
caramelised fennel, figs, cherry tomatoes, baby spinach, rocket, toasted pepitas, lemon mustard vinaigrette (lg, v, veo)

TERIYAKI BEEF & SOBA NOODLE 29
carrot, cucumber, capsicum, coriander, mint, crushed peanuts, soy ginger vinaigrette (n)

SIDES

CHIPS 14
tomato sauce, aioli (v, veo)

GARDEN SALAD (LG, VE) 12

WEDGES 15
sweet chilli, sour cream (v, veo)

SEASONAL VEGETABLES (LG, V, VEO) 14

MAIN MEALS

AUSTRALIAN BARRAMUNDI 35
pan seared, sweet potato purée, purple cauliflower, herb oil, chilli lime & pineapple salsa (lg, a)

CRISPY PORK BELLY 34
charred broccolini, miso pumpkin purée, ginger soy glaze, sesame seeds (n)

SEAFOOD LINGUINE 34
barramundi, calamari, prawns, clams, pippies, chilli, garlic, lemon (m)

FOREST MUSHROOM GNOCCHI 28
mushroom ragu, smoked truffle, pine nuts, goats cheese (v, n)
add chicken +5

STRAIGHT OFF THE FLAME

300G SCOTCH FILLET - premium grass fed 49

250G PORTERHOUSE - premium grass fed 42

SURF & TURF TOPPER 10
sautéed tiger prawns & squid strips cooked in creamy garlic sauce (i)

All steaks served with your choice of sauce:
gravy, mushroom, peppercorn, red wine jus or garlic butter and any 2 sides.

chips / salad / veg +4 / mash +4

TREAT YOURSELF

APPLE CRUMBLE 15
caramel sauce, vanilla bean ice cream (v)

SCAN THE QR CODE TO SEE PHOTOS OF OUR DISHES.

(lg) low gluten	(lgo) low gluten option	(ld) low dairy	(a) australian seafood
(n) contains nuts	(ve) vegan	(veo) vegan option	(i) imported seafood
(v) vegetarian	(vo) vegetarian option		(m) mixed origin seafood

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. While customer requests will be catered for to the best of our ability the decision to consume a meal is the responsibility of the diner.

SPARKLING

	GL	BTL
The Riddle Sparkling Brut Mclaren Vale SA	11	52
Tarot Prosecco Mclaren Vale SA	13.5	65
Paul Louis Blanc De Blancs Loire Valley FR		68
Veuve Clicquot Yellow Label Reims FR		145

WHITE WINE

	150ml	250ml	BTL
The Riddle Chardonnay McLaren Vale SA	11	17	52
Wild's Gully Heavenly Moscato King Valley VIC	11.5	18	54
Vickery Riesling Clare Valley SA	12.5	20	59
Black Cottage Sauvignon Blanc Marlborough NZ	13	21	62
Seedling Pinot Gris Hilltops NSW	13.5	22	65

ROSÉ

	150ml	250ml	BTL
Artea Rosé Alpes-De-Haute FR	13	21	62
Ardor Rosé Gundagai NSW	13.5	22	65

RED WINE

	150ml	250ml	BTL
The Riddle Shiraz McLaren Vale SA	11	17	52
Mojo 03 Cabernet Sauvignon Coonawarra SA	12.5	20	59
Rob Dolan 'True Colours' Pinot Noir Yarra Valley VIC	13	21	62
Moments of Clarity Shiraz Barossa Valley SA	13.5	22	65
Ponting 'The Pinnacle' Shiraz McLaren Vale SA			85

FIND YOUR NEW FAVOURITE
Not sure which wine to choose?
Ask our team for a recommendation.



COCKTAILS TO SHARE

Blue Lagoon 49
Blue Curaçao / Vodka / Lemonade / Orange / Maraschino Cherries

Peach Iced Tea 49
Vodka / Peach Liqueur / Soda/ lemon / Mint

Pimm's 49
Pimm's / Gin / Dry Ginger Ale / Lemonade / Cucumber / Mint / Lime / Oranges / Strawberries

Strawberry Lemonade 49
Strawberry Liqueur / Vanilla Vodka / Lemonade / Lemon / Strawberries

COCKTAIL FOR ONE

Coconut Margarita 25
Tequila / Coconut Purée / Lime

Espresso Martini 25
Vanilla Vodka / Baileys / White Chocolate Liqueur / Coffee

Limoncello Spritz 25
Limoncello / Prosecco / Soda / Lemon

Pornstar Martini 25
Vanilla Vodka / Passao / Prosecco / Passionfruit Purée / Lime

Watermelon Mojito 25
White Rum / Watermelon Liqueur / Soda / Mint / Lime

Fancy a classic? Ask our team for your favourite cocktail!

HAPPY HOUR

MONDAY TO THURSDAY 4PM - 6PM
FRIDAY 4PM - 7PM
***Not available on public holidays**



$10 CARLTON DRAUGHT PINT **$10 JETTY ROAD PALE ALE PINT** **$10 CIDER PINT** **$15 HOUSE COCKTAILS** **$7.5 HOUSE WINES**

Pssst... Not a member yet? Download the Pub Rewards app today.

10% surcharge applies on Sundays. 15% surcharge applies on public holidays.